



Lemon Bars

Prep: 15 minutes | Cook: 35 minutes | Total: 50 minutes

Yield: 8 bars | Serving Size: 1 bar

Ingredients

- ¾ cup plus 1 tablespoon flour, divided
- ¼ cup plus 1 teaspoon powdered sugar, divided
- 4 tablespoons butter (½ stick), melted
- 2 lemons, zest and juice (about 2 teaspoons of zest and about ½ cup juice)
- ⅓ cup granulated sugar
- 1 whole egg
- 1 egg white
- Dash of salt

Directions

1. Preheat the oven to 350°F.
2. Spray a small (8 x 4-inch or 5 x 7-inch) baking dish.
3. In a medium bowl, combine ¾ cup flour and ¼ cup powdered sugar.
4. Add the melted butter and mix until it forms a crumbly dough. Press into the baking dish to cover the bottom.
5. Bake for 15 minutes, remove from oven and set aside.
6. While the crust is baking, zest the lemons to get 2 teaspoons of zest and then juice lemons into mixing bowl.
7. Add the granulated sugar to zest and juice, stir to combine.
8. Add the egg and egg white, remaining 1 tablespoon flour and salt. Whisk until well blended.
9. Pour the lemon mixture over the crust. Bake for 20 minutes or until the filling is set and no longer jiggly.
10. Cool completely and sprinkle with powdered sugar.

Recipe Notes

- Bars will stay fresh in the fridge for 4 days.
- Bars can be frozen in a sealed container, with wax paper between the layers.

**Nutrition Facts Per Serving: Calories: 155 | Total Fat: 6.5 g | Saturated Fat: 4 g
Sodium: 70 mg | Total Carbohydrate: 22 g | Dietary Fiber: 0.7 g | Protein: 2.7 g**

Adapted from Sparkpeople.com | Submitted by Robin LaCroix, RD, CSO
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